

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

A. FRUITS - Temperate Zone

6. Stone fruits other than cherries

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* For complete citation, see ref. #6 above.

See also: I 10, I 18, I 26, XII 19, XII 40, XIV 22.

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